



**Sunday Night Home-Suppers**

Taken all in all, there is nothing more interesting or more thoroughly enjoyed than the informal Sunday night supper, for then it is that one allows oneself unlimited latitude as to time, methods of serving and the things served. Let us plan this intimate meal to be a little different and, therefore, more attractive, with plenty of food to enable us to make hospitality one of its attri-

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**Pure Food For the Home**



butes. If the family is small, one of the happiest ways of serving this meal is on a tray before the open fire place. Or if the fireside is not to be had, there is the pleasant custom of preparing at least a part of the cookery at the table by the use of a chafing dish or grill, for there is always a certain fascination both to looker-on and performer in following the delectable concoction from start to finish.  
Eggs are among our best stand-bys for the Sunday night supper, and when served with attractive sandwiches, the first part of the meal, at least, is complete. Tabasco Eggs are one of our choicest fireside treats. Heat in a chafing dish one cupful of thick cream and one cupful of whole milk. Add one teaspoonful of salt, a dash of cayenne, and tabasco as you like it; tastes vary as to "hot" seasonings. When the mixture reaches the scalding point, stir in one at

a time, but as rapidly as possible, six fresh eggs, and dip the hot sauce over and around them. As the eggs begin to set, sprinkle one-half cupful of fine, crisp breadcrumbs and an equal amount of grated cheese over the eggs and sauce. Keep dipping the sauce over the eggs until the crumbs and cheese are well blended in the mixture and the eggs rather firmly set. If necessary, more milk may be added. Remove the eggs carefully when done and serve each on a square of hot buttered toast surrounded with the sauce.  
For Rinkum Tiddy, heat one pint of canned tomatoes and add one teaspoonful of salt, one teaspoonful of sugar, one-eighth teaspoonful of pepper, a dash of cayenne, and one tablespoonful of chopped onion. When hot, melt in it one-half pound of cheese cut in bits, adding a gradually while stirring constantly. When smooth add one teaspoonful of butter and one beaten egg, stirring all the while. Serve on slices of hot buttered toast or hot crackers.  
For English Muffin Savory, buy or make large English muffins. Split, toast, and butter the required number and arrange on a hot platter. Lay a thin round of fried or boiled ham on each and on top of this a nicely poached egg. Last, top the egg with a liberal spoonful of Hollandaise, cheese, or rich white sauce. To simplify the last-minute preparation of this dish, two-thirds of a hot, hard-cooked egg may be substituted for the poached egg.  
Our tried and true tea-house friend, the Cheese Dream, occasionally comes out in new dress. Try the following, for there is nothing better than any sort of perfect Cheese Dream for any lunch or supper. Make sandwiches of buttered bread and slices of cheese, cutting the bread about one-fourth inch thick and the cheese one-eighth inch thick. Trim off the crusts and brown the bread richly and crisply on both sides in butter in a chafing dish. Serve on a hot plate with two or three spoonfuls of highly seasoned tomato sauce poured around each. Of course, the Dreams may be browned in a frying pan, if more convenient.  
For Tomato Eggs, cook one minced onion in one tablespoonful of butter for two or three minutes. Then add one can of condensed tomato soup and two tablespoonfuls of shredded green pepper. When thoroughly hot add gradually, stirring constantly, one-half cupful of grated cheese. When a smooth sauce is the result add six eggs slightly beaten, and cook until of creamy consistency. Serve on or with toasted bread.  
Concordia Creamed Shrimps are excellent. Hard-cook two eggs. Chop one can of any good brand of shrimps rather coarsely. Meanwhile, in the chafing dish prepare two cupfuls of highly seasoned white sauce, adding one-eighth teaspoonful of paprika and the same amount of mace. To the white sauce add the hard-cooked eggs sliced thinly, and the

shrimps. Combine lightly and serve on rounds of buttered toast.  
For Savory Beans mince three sausages and saute in the chafing dish with one tablespoonful of minced onion until crisp and brown. If the sausages are very fat, pour off some of the gravy. Then add one cupful of cooked corn cut from the cob, or dry canned corn, and two cupfuls of left-over baked beans. Stir until well heated, then season as needed, considering the seasoning of the beans. Serve with cold slaw to which a little catchup has been added. Toast and jam, or cake and cut-up fruit go very nicely as a desert for this dish.  
For Italian Eggs butter a rather shallow glass dish and cover with hot, canned or freshly cooked asparagus tips laid flat and evenly, allowing four to six tips for each serving. Meanwhile, poach the required number of eggs and place on the asparagus. At the last minute pour Hollandaise sauce liberally over all, allowing two cupfuls of it for six eggs.—Good Housekeeping.

Heat bacon fat or butter in a frying pan; when smoking hot turn in the potatoes, toss them well so they will brown evenly, and cook until quite crisp; when done put them on a dish on the back of the stove to keep hot, add more bacon fat to the frying pan and saute the celery until it is a golden brown. Pour off any excess fat left in the pan and return the potatoes; add pepper or paprika. Mix thoroughly by means of a silver fork, reheat and serve.  
This dish will be found particularly good to serve with roast beef or beef steak. The quantity given in this recipe should serve six people.  
Sugar, 1 cup.  
Oil, 1-2 tablespoons.  
Egg, 1.  
Water, 1 cup.  
Flour, 2 cups.  
Baking powder, 3 tablespoons.  
Prunes, 12.  
Cream, oil and sugar, add beaten egg and beat. Add sifted dry ingredients and water alternately. Beat well. Add prunes in 2 tablespoonfuls additional flour before putting into batter.

blespoonfuls of butter, in it cook three tablespoonfuls of flour and one-fourth a teaspoonful of salt. Add half a cup of milk and stir until boiling. Add the spinach and mix thoroughly. Turn the spinach into the center of a hot dish and shape it into a long flat mound. Set poached eggs above and carefully cooked sausage around the spinach. Serve with bread and butter for luncheon.  
Last Minute Deserts  
White of egg beaten with bananas to a stiff, fluffy mass, sweetened and flavored with lemon or vanilla. A little fruit coloring may be added.  
Baked apple or stewed apple sifted very smooth and nice can be used for this dish, as also pears, or other fruit pulp. Raspberry jam or other jam may be made into jam whips. Pipe these in dainty glasses or arrange on squares of cake.  
Quick Fruit Breads  
Mix ingredients for baking powder biscuits, adding three-quarters of a cupful of cleaned currants and three-quarters of a cupful of seeded raisins. Make into a loaf, brush over the top with brown sugar that has been mixed with a little cold water. Bake for three-quarters of an hour. This may also be made thin enough to drop from a spoon, when it is sprinkled over a few shopped nuts and served hot with honey.  
Jellied Oatmeal  
Place three cupfuls of water and one of milk in the upper part of a double boiler, add a pinch of salt and when boiling stir in two cupfuls of oatmeal; cover closely and cook for two hours over hot water; add just before serving one large cupful of stiffly beaten whipped cream; serve in small standard china dishes sprinkled with chopped nut meats and accompanied by sugar and thick cream.

Plain Fritters  
Four sifted cups flour sifted with two teaspoons baking powder and one-half teaspoon salt; three beaten eggs; one pint sweet milk. Drop from tablespoon into kettle of hot lard and fry a golden brown. Add little flour if too thin. These fritters are delicious for breakfast if eaten with maple syrup. Apple fritters are improved if the sliced fruit stands covered with lemon juice, sugar and cinnamon while the batter is being prepared.  
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**FAVORITE RECEIPTS**

**Breakfast Breads**  
The family of hot breakfast breads is a large one. The raised roll appears often because the bread raised with yeast is almost always welcome, and as homemade bread is made as often as two or three times a week, it is very easy to save a little of the dough before its last raising for the morning roll. This is accomplished by reserving part of the dough when putting into the pans. Set away in a well greased bowl, cover closely and keep in the refrigerator or a cool place until the next morning. Then the cold dough is made into rolls, placed in pans and put in a warm place for half or three-quarters of an hour, when they will be quite light and ready for the 15 or 20 minute baking in a rather hot oven.

**Cocoanut Loaf**  
1 cup fresh grated cocoanut.  
1 cup strained tomato juice.  
1 tablespoon scraped onion.  
1 cup rice.  
1 teaspoon salt.  
1 egg.  
1 teaspoon dried celery top or few leaves of celery cut fine.  
1 tablespoon butter.  
Salt, pepper.  
Make loaf, bake 1-2 hour. Serve with tomato sauce.

**Mock Chicken**  
2 cups dry beans.  
1-3 cup bread crumbs.  
1-3 cup fat.  
1 cup milk or water.  
2 tablespoons flour.  
1-2 teaspoon sage.

**Sautéed Celery and Potatoes**  
1 cup celery, cut in inch pieces.  
2 cups cold boiled potatoes diced.  
Boil celery in salted water until soft and drain off all moisture.

**Creamed Sweet-breads with Peas**  
Soak the sweetbreads in cold water for a half hour; drop them into the boiling salted water, and cook slowly for three-quarters of an hour; cool them quickly. Pick them apart, rejecting the membrane; put them in a bowl, and place it in the refrigerator until wanted. At serving time put two level tablespoonfuls of flour and two of butter in the blazer over the hot water pan; add one cupful of milk; stir until the sauce thickens, add a half teaspoonful of salt, a tablespoon of white pepper, the sweetbreads, and one can of peas that have been washed and drained. Cover until the ingredients are hot.

**Vegetables en Casserole**  
Mix one-half cupful each of cooked peas and carrots, and very small white onions (cooked) with enough white sauce to moisten them. Line a mold with boiled rice. Fill the center with the vegetable mixture, cover with rice and place over hot water until heated through. Turn out on a platter, pour over white sauce to which has been added some grated cheese and a pimento cut in small pieces.

**Mock Cherry Pie Filling**  
Cranberries, 1 cup.  
Raisins, 1-2 cup.  
Sugar, 3-4 cup.  
Flour, 2 tablespoonfuls.  
Cook cranberries, raisins, and sugar together, then add the flour.

**Sausage With Spinach and Poached Egg**  
Boil half a peck of carefully washed spinach, adding a teaspoonful of salt; no water other than that clinging to the spinach is needed. Drain the spinach and chop it very fine. Melt three ta-



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